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FSTA with Full Text 食品科学与技术全文数据库  
使用指南

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# 目录

- 数据库介绍
- **EBSCOhost平台操作指南**
  - 高级检索技巧
  - 查找整本期刊中的文献
  - 叙词表
  - 文章详细记录及小工具使用
  - My EBSCOhost folder
- 支持网站

## Founding organisations

- 美国食品学会 (IFT)
- 英国国际农业与生物科学中心 (CABI)
- 德国农业学会 (DLG)
- 荷兰农业出版物与文献中心 (PUDOC)

## About IFIS

- IFIS全称：International Food Information Service，1968年由四个国际知名学会及信息中心合作成立
- 全球领先的食物和健康科学领域的信息资源出版公司
- 非营利性慈善教育机构
- 专注于提供食物和健康科学领域的信息发现工具，以应对这些领域不断增长的研究成果给科研人员带来的挑战。

## FSTA – helping you search efficiently for food science information!

- 超过200万条与食品、营养和健康科学直接相关的记录
- 每周更新2000多条，涵盖1969至今50多年的相关文献资料
- 26,619种文献供应源，收录与食品相关的英文文摘索引及部分全文链接
- 包括5,500种期刊，1568种现刊
- 收录全世界91个国家出版的、以43种语言发表的相关文献
- FSTA叙词包含16,994个特定主题术语，是世界上最全面的食品和饮料词库

# EBSCOhost平台操作指南

新检索 叙词表 索引 登录 文件夹 首选项 语言 帮助 退出

**EBSCOhost**

正在检索: [FSTA - Food Science and Technology Abstracts](#) | [选择数据库](#)

输入关键字

[检索选项](#) | [基本检索](#) | [高级检索](#) | [搜索历史记录](#)

# 基本检索&高级检索

新检索 叙词表 索引 登录 文件夹 首选项 语言 帮助 退出

**EBSCOhost** 正在检索: [FSTA - Food Science and Technology Abstracts](#) | [选择数据库](#)

选择一个字段(可选)

AND  选择一个字段(可选)

AND  选择一个字段(可选)

[基本检索](#) | [高级检索](#) | [搜索历史记录](#)

**检索选项**

**检索模式和扩展条件**

**检索模式**

- 布尔逻辑/词组
- 查找全部检索词语
- 查找任何检索词语
- 智能文本搜索 [提示](#)

**运用相关词语**

**应用对等科目**

**限制结果**

# 一 高级检索技巧

The screenshot shows the EBSCOhost search interface. At the top, there are navigation links for '新检索', '叙词表', and '索引', along with '登录' and '文件夹' icons. The main header indicates the current database is 'FSTA - Food Science and Technology Abstracts'. Below this, there are search input fields and a '搜索' button. A dropdown menu is open, showing various search fields such as 'TX All text fields', 'AU 作者', 'ED Editor', 'TI 标题', 'SO Publication Name', 'IN Issue Name', 'KW Keywords', 'CO Company Entity', 'AB 摘要', 'AP Patent Assignee', 'PN Patent Number', 'SC Category Section Code', 'SS Category Subsection Code', 'IB ISBN', 'IS ISSN', 'JN Publication Name', 'LA Languages', 'PP Patent Priority', 'PB Publisher Information', and 'YP Patent Priority Date'. The 'SS Category Subsection Code' option is selected. On the left side, there are sections for '检索选项', '检索模式和扩展条件', and '限制结果'. The '检索模式和扩展条件' section includes radio buttons for '布尔逻辑/词组', '查找全部检索词语', '查找任何检索词语', and '智能文本搜索'. The '限制结果' section includes a checkbox for '链接全文' and a date range selector for '出版日期'.

1 布尔逻辑运算符：AND, OR和 NOT，用于连接关键词。

➤ AND 用于缩小检索范围，类似于“交集”概念

➤ coffee and tea 检索到的结果中既包含coffee 也包含tea。

➤ OR 用于扩大检索范围，类似于“并集”概念

➤ college or university 检索的结果中或者包含college，或者包含 university。

➤ NOT 用于排除检索结果中不需要的项，类似于“非”的概念

➤ Cookies not computer 检索的结果只和Cookies相关，不包含 computer。

2 选择字段：控制关键词的性质及出现的位置，例如选中“TI 标题”代表希望关键词出现在标题中，选择“SO 来源”则希望输入的关键词是作为来源期刊名称出现。

### 3 选择检索模式

- 布尔逻辑/词组 – 支持布尔逻辑检索和词组检索.
- 查找所有检索词-不需运用AND 逻辑运算符，默认查找所有输入的关键词
- 查找任意检索词 – 不需运用OR 逻辑运算符，默认查找任意输入的关键词
- 智能全文检索-您可输入一段文字，系统自动帮您检索相匹配的文章



限制结果

链接全文

出版日期

 - 

文章类型

- 全部
- Book
- Conference Proceedings
- Journal Article
- Legislation

Language

- 全部
- Afrikaans
- Arabic
- Bulgarian
- Chinese

学术（同行评审）期刊

出版物名称

部分代码

- 全部
- Additives, spices and condiments
- Alcoholic and non-alcoholic beverages
- Biotechnology
- Catering, speciality and multi-component foods

参考文献数

- 全部
- 1-10
- 11-20
- 21-30
- 31-40

可按照链接全文、出版日期、出版物、语言等限制检索结果

搜索

## 二 查找整本期刊中的文献

### 限制结果

#### 链接全文

#### 出版日期

 - 

#### 文章类型

- 全部
- Book
- Conference Proceedings
- Journal Article
- Legislation

#### Language

- 全部
- Afrikaans
- Arabic
- Bulgarian
- Chinese

#### 学术（同行评审）期刊

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#### 参考文献数

- 全部
- 1-10
- 11-20
- 21-30
- 31-40

输入出版物名称检索该出版物中的所有文献资源

搜索

当前检索

限定条件

出版物名称: Trends in Food Science & Technology

限于

- 链接全文
- 学术 (同行评审) 期刊

1990 出版日期 2019

显示更多选项集

来源类型

- 所有结果
- 学术理论期刊 (2,117)
- 标准 (1)

主题

语言

1. An overview on preparation of emulsion-filled gels and emulsion particulate gels.



评论

By: Toktam Farjami, Ashkan Madadlou. **Trends in Food Science & Technology**. Vol. 86, April 2019. 85–94.

Background. Emulsion gels are a class of soft solid-like materials. These composite materials are structurally either a polymeric gel matrix into which emulsion droplets are incorporated (emulsio...

科目: DIGESTIBILITY; EMULSIONS; GASTROINTESTINAL TRACT; GELATION; GELS; HUMAN PHYSIOLOGY; REVIEWS; RHEOLOGICAL PROPERTIES; RHEOLOGY; STORAGE; **Food sciences**

2. Allicin and health: a comprehensive review.



评论

By: Bahare Salehi, Zucca, P., Orhan, I E., Azzini, E., Adetunji, C. O., Anwar Mohammed, S., Sanjay K. Banerjee, Farukh Sharopov, Rigano, D., Javad Sharifi-Rad, Armstrong, L., Martorell, M., Sureda, A., Martins, N., Selamoglu, Z., Zaheer Ahmad. **Trends in Food Science & Technology**. Vol. 86, April 2019. 502–516.

Background. Allicin is an organosulfur and defensive compound found in garlic (*Allium sativum* L.) and other *Allium* species. Its unique odor is easily detectable, and i...

科目: ABSORPTION; ALLICIN; ALLIUM; AROMA COMPOUNDS; BIOLOGICAL ACTIVITY; FLAVOUR COMPOUNDS; ORGANIC SULFUR COMPOUNDS; REVIEWS; SORPTION; VEGETABLES SPECIFIC; Fruits, vegetables and nuts

3. Mechanisms and effects of ultrasound-assisted supercritical CO<sub>2</sub> extraction.



评论

By: Dassoff, E. S., Li, Y. Q.. **Trends in Food Science & Technology**. Vol. 86, April 2019. 492–501.

Background. Supercritical CO<sub>2</sub> (SC-CO<sub>2</sub>) extraction is a novel **technology**, with numerous advantages over conventional extraction methods, such as improved kinetics, extract quality, and environment...

科目: CARBON DIOXIDE; EXTRACTION; MODELLING; PARTICLES; PHYSICAL PROPERTIES; REVIEWS; SIZE; SUPERCRITICAL CO2 EXTRACTION; ULTRASOUND; Engineering

查找相似结果  
使用智能文本搜索。

# An overview on preparation of emulsion-filled gels and emulsion particulate gels.

**作者:** Toktam Farjami; Ashkan Madadlou

**联系信息:** Correspondence address, Ashkan Madadlou, Department of **Food Science** and Engineering, University College of Agriculture and Natural Resources, University of Tehran, Karaj, Iran. E-mail Ashkan.madadlou@inra.fr

**来源:** [Trends in Food Science & Technology](#); Vol. 86, April 2019. 85–94.

**同行评审:** Yes

**出版日期:** April 2019

**ISSN:** 0924-2244

**语言:** Text: English

**文章类型:** Review

**摘要:** Background. Emulsion gels are a class of soft solid-like materials. These composite materials are structurally either a polymeric gel matrix into which emulsion droplets are incorporated (emulsion-filled gels), or a network of aggregated emulsion droplets (emulsion particulate gels). Emulsion gels are increasingly used in pharmaceuticals, cosmetics and **food** industries. Scope and approach. This article reviews fabrication methods of emulsion gels, and describes factors that influence gel properties and functionality. Effect of polymer-surfactant interactions on the rheology of emulsion gel systems is explained. Then, irreversible and reversible clustering of oil droplets as the basis of making emulsion particulate gels is deliberated. Key Findings and Conclusions. Oil droplets depending on their interfacial composition act as either active or inactive fillers in an emulsion-filled gel. Actively functioning oil droplets can increase gel modulus, whereas, inactive oil droplets typically weaken gel texture. Interactions between surfactants and polymers, which influences filler affinity to gel matrix, have significant consequences on emulsion gel rheology. For protein-based emulsion gels, surfactant may also influence proteins unfolding and aggregation. In situ gelation of an emulsion can be triggered by environmental factors such as temperature changes during processing and storage or by physiological stimuli such as acidic pH in the stomach. The clustering approach, which is used to form emulsion particulate gels may be utilized to control digestibility of lipids in the gastrointestinal tract. The capability of encapsulating two or more different lipophilic components within a single delivery system may be achieved via heteroaggregation technique. All rights reserved, Elsevier.

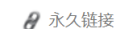
**关键字:** [DIGESTIBILITY](#)  
[EMULSIONS](#)  
[GASTROINTESTINAL TRACT](#)  
[GELATION](#)  
[GELS](#)  
[HUMAN PHYSIOLOGY](#)  
[REVIEWS](#)  
[RHEOLOGICAL PROPERTIES](#)  
[RHEOLOGY](#)  
[STORAGE](#)

**类别代码:** Section Code: **Food sciences**  
Subsection Code: Physics and biophysics

**更新日期:** 25 Apr 2019

**入藏编号:** 2019-07-Ae8310

**DOI:** 10.1016/j.tifs.2019.02.043



## 查看文章详细引文 及摘要信息

2072-6643 IS ISSN ▾ 搜索

AND ▾ 选择一个字段(可选) ▾ 清除 ?

AND ▾ 选择一个字段(可选) ▾ + -

[基本检索](#) [高级检索](#) [搜索历史记录](#)

- 也可在检索框中输入期刊ISSN号，选择IS字段检索期刊中的文章
- 以OA期刊Nutrients为例
- 点击篇名查看其详细引文信息

精确搜索结果

当前检索 ▾

查找全部检索词语:

IS 2072-6643

扩展条件

应用对等科目 ✕

限于 ▾

- 链接全文
- 学术 (同行评审) 期刊

自: 2010 出版日期 至: 2024



[显示更多](#)

来源类型 ▾

- 所有结果
- 学术理论期刊 (24,584)

主题 ▾

检索结果: 1 - 10 (共 24,584 个)

相关性 ▾ 页面选项 ▾ 共享 ▾

1. Effectiveness of a Food Supplement Based on Glucomannan, D-Chiro-Inositol, *Cinnamomum zeylanicum* Blume and Inulin in Patients with Metabolic Syndrome



学术期刊

By: Food & Agriculture Organization of the United Nations, UWI, Kondarathi Arunakumari, Farveen Begum, Lagudu Surinaidu, Mogali Jayaraja Nandan, Umamaheswari Alapati, Yasuhiro Asada, Shunichi Hayasaka **Nutrients**. Vol. 16 (2), 2024. 249-249. 1p.

Metabolic syndrome (MetS) is associated with cardiovascular risk factors, such as insulin resistance, dyslipidaemia, hypertension and abdominal obesity. Given the growing need to investigate food...

主题: BIOLOGY; HEALTH; NUTRIENTS; NUTRITION; SCIENCE; WELLBEING; WELLNESS; Food sciences

[HTML 全文](#) [PDF 全文](#)

2. Using the Nutrition Facts Label to Make Food Choices Is Associated with Healthier Eating among 8th and 11th-Grade Students: An Analysis of Statewide Representative Data from the 2019–2020 Texas School Physical Activity and Nutrition Survey



学术期刊

By: Food & Agriculture Organization of the United Nations, UWI, Kondarathi Arunakumari, Farveen Begum, Lagudu Surinaidu, Mogali Jayaraja Nandan, Umamaheswari Alapati, Yasuhiro Asada **Nutrients**. Vol. 16 (2), 2024. 311-311. 1p.

Background: Nutrition labels are a tool to inform and encourage the public to make healthier food choices, but little information is available about use in multi-ethnic adolescent populations in ...

主题: BIOLOGY; HEALTH; NUTRIENTS; NUTRITION; SCIENCE; WELLBEING; WELLNESS; Food sciences

[HTML 全文](#) [PDF 全文](#)



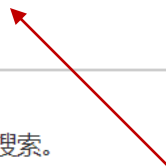
详细记录



PDF 全文

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使用智能文本搜索。



- 查看文章全文信息
- 点击全文链接查看全文

◀ 结果列表 精确检索 ▶ 1 共 3,511 ▶

# Inclusion of sunflower oil in the bovine diet improves milk nutritional profile.

**作者:** Salles, M. S. V.; D'Abreu, L. F.; Junior, L. C. R.; Cesar, M. C.; Guimaraes, J. G. L.; Segura, J. G.; Rodrigues, C.; Zanetti, M. A.; Pfrimer, K.; Netto, A. S.

**Contributors:** Abreu, L. F. d'

**联系信息:** Animal Science Institute (IZ), Ribeirao Preto, SP CEP: 14030-670, Brazil. Tel. +55-16-36371849. E-mail marciasalles@iz.sp.gov.br

**来源:** [Nutrients](#); Vol. 11 (2), February 2019. 481.

**同行评审:** Yes

**出版日期:** February 2019

**ISSN:** 2072-6643

**参考文献数:** 58 ref.

**语言:** Text: English

**文章类型:** Journal Article

**摘要:** Milk and its derivatives are important foods that contribute to daily nutrient requirements and improve consumers'

工具



Google Drive



添加至文件夹



打印



电子邮件



保存



引用



导出



添加注释



永久链接



共享



详细记录

PDF 全文

来源: Nutrients  
日期: February 1, 2019

在此作品中

全文内容

<< | 136 - 140 | 141 - 145 | 146 - 148

Consumption of anima... 480

Inclusion of sunflow... 481

Vitamin B12 in relat... 482



Article

# Inclusion of Sunflower Oil in the Bovine Diet Improves Milk Nutritional Profile

Márcia S. V. Salles <sup>1,\*</sup>, Léa F. D'Abreu <sup>2</sup>, Luiz Carlos R. Júnior <sup>1</sup>, Marcelo C. César <sup>2</sup>, Judite G. L. Guimarães <sup>2</sup>, Julio G. Segura <sup>2</sup>, Cintia Rodrigues <sup>2</sup>, Marcus A. Zanetti <sup>2</sup>, Karina Pfrimer <sup>3</sup> and Arlindo Saran Netto <sup>2</sup>

<sup>1</sup> Animal Science Institute (IZ), Ribeirão Preto, SP CEP: 14030-670, Brazil; lcromajr@gmail.com

<sup>2</sup> Faculty of Animal Science and Food Engineering (FZEA), University of São Paulo, Pirassununga, SP CEP: 13635-900, Brazil; lea.fdabreu@gmail.com (L.F.D.); mccesar@usp.br (M.C.C.); julagui@usp.br (J.G.L.G.); guerrasegura@hotmail.com (J.G.S.); cii-rodrigues@hotmail.com (C.R.); mzanetti@usp.br (M.A.Z.); saranetto@usp.br (A.S.N.)

<sup>3</sup> Faculty of Medicine of Ribeirão Preto, University of São Paulo, Ribeirão Preto, SP CEP: 14049-900, Brazil; kpfrimer@fmrp.usp.br

\* Correspondence: marciasalles@iz.sp.gov.br; Tel.: +55-16-36371849





# 三 叙词表



浏览: FSTA - Food Science and Technology Abstracts -- Thesaurus

FOOD SAFETY

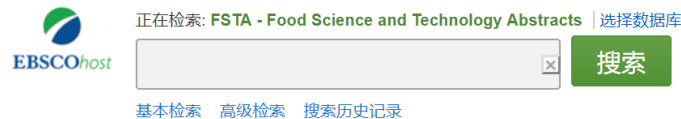
词语的开始字母  词语包含  相关性排序

页: [← 上一次](#) [下一个 →](#)

选择词语，然后添加以进行检索，添加时使用:

(单击词语以显示详细资料。)

- [FOOD SAFETY](#)
- [FOOD SAFETY ADDITIVES](#)
- [FOOD SAFETY ANIMAL FOODS](#)
- [FOOD SAFETY BEVERAGES](#)
- [FOOD SAFETY DAIRY PRODUCTS](#)



浏览: FSTA - Food Science and Technology Abstracts -- Thesaurus

FOOD SAFETY

词语的开始字母  词语包含  相关性排序

[← 返回至列表](#)

[← 上一次](#) [下一个 →](#)

选择词语，然后添加以进行检索，添加时使用:

- [FOOD SAFETY](#)
  - Scope Note [general use only](#)
  - History Note [heading from vol. 24 \(1992\); under Health up to vol. 23 \(1991\)](#)
  - Narrower Terms
    - [BIOSECURITY](#)
    - [BIOTERRORISM](#)
    - [FOOD SAFETY ADDITIVES](#)
    - [FOOD SAFETY ANIMAL FOODS](#)
    - [FOOD SAFETY BEVERAGES](#)
    - [FOOD SAFETY PET FOODS](#)
    - [FOOD SAFETY PLANT FOODS](#)
    - [GRAS STATUS](#)
    - [GRAS SUBSTANCES](#)
    - [HACCP](#)
  - Related Terms
    - [BACTERIOLOGICAL QUALITY](#)
    - [CRITICAL CONTROL POINTS](#)
    - [DISEASE TRANSMISSION](#)
    - [EUROPEAN FOOD SAFETY AUTHORITY](#)
    - [HAZARDS](#)
    - [HAZARDS ANALYSIS](#)
    - [HEALTH](#)
    - [HEALTH HAZARDS](#)
    - [HYGIENE](#)
    - [MICROBIOLOGICAL QUALITY](#)
    - [PARASITES](#)
    - [PATHOGENS](#)
    - [PESTS](#)
    - [PLASMIDS](#)
    - [POISONING](#)

- 点击“叙词表”
- 查看数据库中主题词列表
- 在检索框中检索主题词
- 查看检索词上位词、下位词及相关词汇





正在检索: **FSTA - Food Science and Technology Abstracts** | 选择数据库

DE "FOOD SAFETY ANIMAL FOODS" OR DE "FOOD SAFETY PLANT FOODS"

搜索

[基本检索](#) [高级检索](#) [搜索历史记录](#)

浏览: **FSTA - Food Science and Technology Abstracts -- Thesaurus**

FOOD SAFETY

浏览

词语的开始字母  词语包含  相关性排序

[返回至列表](#)

[上一步](#) [下一步](#)

选择词语，然后添加以进行检索，添加时使用:

OR

添加

展开

**FOOD SAFETY**

Scope Note

general use only

History Note

heading from vol. 24 (1992); under Health up to vol. 23 (1991)

Narrower Terms

**BIOSECURITY**

**BIOTERRORISM**

**FOOD SAFETY ADDITIVES**

**FOOD SAFETY ANIMAL FOODS**

**FOOD SAFETY BEVERAGES**

**FOOD SAFETY PET FOODS**

**FOOD SAFETY PLANT FOODS**

**GRAS STATUS**

**GRAS SUBSTANCES**

**HACCP**

- 选择感兴趣的主题词，选用布尔逻辑运算符连接主题词，添加至搜索框中检索相关文章



正在检索: **FSTA - Food Science and Technology Abstracts** | 选择数据库

DE "FOOD SAFETY ANIMAL FOODS" OR DE "FOOD SA/ 选择一个字段(可选) ▾ 搜索

AND ▾ 选择一个字段(可选) ▾ 清除 ?

AND ▾ 选择一个字段(可选) ▾ (+) (-)

基本检索 高级检索 搜索历史记录 ▶

- 查看检索结果
- 筛选检索结果

精确搜索结果
检索结果: 1 - 10 (共 63,992 个)
相关性 ▾ 页面选项 ▾ 共享

**当前检索**

布尔逻辑/词组:  
DE "FOOD SAFETY ANIMAL FOODS" OR DE "FOOD SAFETY P..."

**限于**

链接全文

学术 (同行评审) 期刊

1991 出版日期 2019

[显示更多](#)

**来源类型**

所有结果

学术理论期刊 (61,759)

标准 (1,093)

专利 (510)

会议文献 (208)

报告 (203)

[显示更多](#)

**主题**

**出版物**

journal of food protection (5,448)

- 1. Temperature increase of foods in car trunk and the potential hazard for microbial growth.**

By: Kim, S. A., Yun, S. J., Lee, S. H., Hwang, I. G., Rhee, M. S.. *Food Control*. Vol. 29 (1), 2013. 66–70.

This study assessed the potential microbial hazard posed by temperature increases on refrigerated and frozen food stored in car trunk exposed to sunlight. The internal temperatures in the trunk a...

**科目:** CHILLED FOODS; EGGS; **FOOD SAFETY ANIMAL FOODS**; FOOD SAFETY DAIRY PRODUCTS; **FOOD SAFETY PLANT FOODS**; FROZEN FOODS; LIGHT; MEAT; MILK; REFRIGERATED FOODS; SOY PRODUCTS; STORAGE; SUNLIGHT; TEMP.; TEMPERATURE; TOFU; TRANSPORT; VEHICLES; Meat, poultry and game
- 2. Variation in amount of radioactive cesium before and after cooking of dry shiitake and beef.**

By: Nabeshi, H., Tsutsumi, T., Hachisuka, A., Matsuda, R.. *Food Hygiene and Safety Science*. Vol. 54 (1), 2013. 65–70.

The change in radioactive Cs content in foods due to cooking was investigated, in order to estimate internal radiation exposure from radioactive materials in food. Results revealed that soaking d...

**科目:** BEEF; CONTAMINATION; COOKING; CS; **FOOD SAFETY ANIMAL FOODS**; **FOOD SAFETY PLANT FOODS**; FUNGI EDIBLE; LENTINULA EDODES; RADIOACTIVE CONTAMINATION; RADIOACTIVITY; RADIOELEMENTS; Meat, poultry and game
- 3. Analytical method of dinoseb and dinoterb in agricultural products, livestock products and seafood by LC-MS/MS.**

By: Takahashi, K., Ishii, R., Nemoto, S., Matsuda, R.. *Food Hygiene and Safety Science*. Vol. 54 (1), 2013. 1–6.

A simple LC-MS/MS method for determination of dinoseb and dinoterb in agricultural products, animal foods and sea foods was developed. Agricultural samples were extracted with acetone (in the cas...

**科目:** AGRICULTURAL PRODUCTS; ANIMAL FOODS; CROPS; DINOSEB; **FOOD SAFETY ANIMAL FOODS**; **FOOD SAFETY PLANT FOODS**; HERBICIDES; HIGH PERFORMANCE LIQUID CHROMATOGRAPHY; MASS SPECTROSCOPY; SEA FOODS; LC-MS; Hygiene and toxicology

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主题

1. Animal and vegetable fats and oils. Determination of benzo[a]pyrene. Reverse-phase high performance liquid chromatography method.



报表

Corporate Authors: Turkey, Turk Standardlari Enstitusu. *Turkish Standard*. (TS EN ISO 15302), 2010.

科目: BENZOPYRENE; CARCINOGENS; FATS; **FOOD SAFETY ANIMAL FOODS; FOOD SAFETY PLANT FOODS**; HIGH PERFORMANCE LIQUID CHROMATOGRAPHY; HPLC; OILS; STANDARDS; TITLE; TURKEY; Fats, oils and margarine

2. Animal and vegetable fats and oils. Determination of polycyclic aromatic hydrocarbons.



报表

Corporate Authors: Italy, Ente Nazionale Italiano di Unificazione. *Italian Standard*. (UNI EN ISO 15753:2011), 2011. 25pp..

This standard specifies an HPLC method for determination of 15 PAH in animal and vegetable oils and fats. It is not applicable to olive pomace oil. It is identical to EN ISO 15753 (issued in 2006...

科目: FATS; **FOOD SAFETY ANIMAL FOODS; FOOD SAFETY PLANT FOODS**; HIGH PERFORMANCE LIQUID CHROMATOGRAPHY; HPLC; HYDROCARBONS; ITALY; OILS; PAH; STANDARDS; Fats, oils and margarine

3. Animal and vegetable fats and oils. Determination of heavy metal contents by atomic emission spectrometry method. Determination of cadmium contents.



报表

Corporate Authors: Poland, Polski Komitet Normalizacyjny. *Polish Standard*. (PN-A-86939-7:1999), 1999.

This standard describes an atomic emission spectroscopy method for the determination of cadmium (Cd) in animal and vegetable fats and oils. The method, reagents and apparatus, and a method for t...

科目: ANIMAL FATS; ATOMIC EMISSION SPECTROSCOPY; CADMIUM; FATS ANIMAL; FATS VEGETABLE; **FOOD SAFETY ANIMAL FOODS; FOOD SAFETY PLANT FOODS**; OILS VEGETABLE; POLAND; SPECTROSCOPY; STANDARDS; VEGETABLE FATS; VEGETABLE OILS; Fats, oils and margarine

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- 标题:** An overview on preparation of emulsion-filled gels and emulsion particulate gels.
- 作者:** Toktam Farjami; Ashkan Madadlou
- 联系信息:** Correspondence address, Ashkan Madadlou, Department of Food Science and Engineering, University College of Agriculture and Natural Resources, University of Tehran, Karaj, Iran. E-mail: Ashkan.madadlou@inra.fr
- 来源:** Trends in Food Science & Technology; Vol. 86, April 2019. 85–94.
- 同行评审:** Yes
- 出版日期:** April 2019
- ISSN:** 0924-2244
- 语言:** Text: English
- 文章类型:** Review
- 摘要:** Background. Emulsion gels are a class of soft solid-like materials. These composite materials are structurally either a polymeric gel matrix into which emulsion droplets are incorporated (emulsion-filled gels), or a network of aggregated emulsion droplets (emulsion particulate gels). Emulsion gels are increasingly used in pharmaceuticals, cosmetics and food industries. Scope and approach. This article reviews fabrication methods of emulsion gels, and describes factors that influence gel properties and functionality. Effect of polymer-surfactant interactions on the rheology of emulsion gel systems is explained. Then, irreversible and reversible clustering of oil droplets as the basis of making emulsion particulate gels is deliberated. Key Findings and Conclusions. Oil droplets depending on their interfacial composition act as either active or inactive fillers in an emulsion-filled gel. Actively functioning oil droplets can increase gel modulus, whereas, inactive oil droplets typically weaken gel texture. Interactions between surfactants and polymers, which influences filler affinity to gel matrix, have significant consequences on emulsion gel rheology. For protein-based emulsion gels,

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学术期刊

By: Bergmann, Marie Christine; Dreißigacker, Arne; von Skarczynski, Bennet; Behavior & Social Networking. Feb2018, Vol. 21 Issue 2, p84-90. 7p. 2 Charts  
数据库: Business Source Premier

The Internet has simplified daily life activities. However, besides its comfortab  
victimization by several kinds of **crimes**. The present article address...

主题: **COMPUTER crimes**; INTERNET; Internet Publishing and Broadcasting  
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2. **Commemorating a Decade in Existence of the International J**  
**Criminology: A Research Agenda to Advance the Scholarship c**

学术期刊

By: Ngo, Fawn; Jaishankar, K. International Journal of **Cyber** Criminology. Jan  
10.5281/zenodo.495762. , 数据库: International Security & Counter Terrorism

The International Journal of **Cyber** Criminology (IJCC) is an interdisciplinary j  
study of **cyber crime**, **cyber** criminal behavior, **cyber** victims, **cyber** l...

主题: CYBERCRIMINALS; **COMPUTER crimes**; **COMPUTER** hackers; CYBERTERRORISM; **CRIME** prevention

PDF 全文 (1.6MB)

3. **METHODS OF LAUNDERING MONEY RESULTED FROM CYBER-CRIME.**

学术期刊

By: ȘCHEAU, Mircea Constantin; POP ZAHARIE, Stefan. Economic Computation & Economic Cybernetics Studies &  
Research. 2017, Vol. 51 Issue 3, p299-314. 16p. , 数据库: Business Source Premier

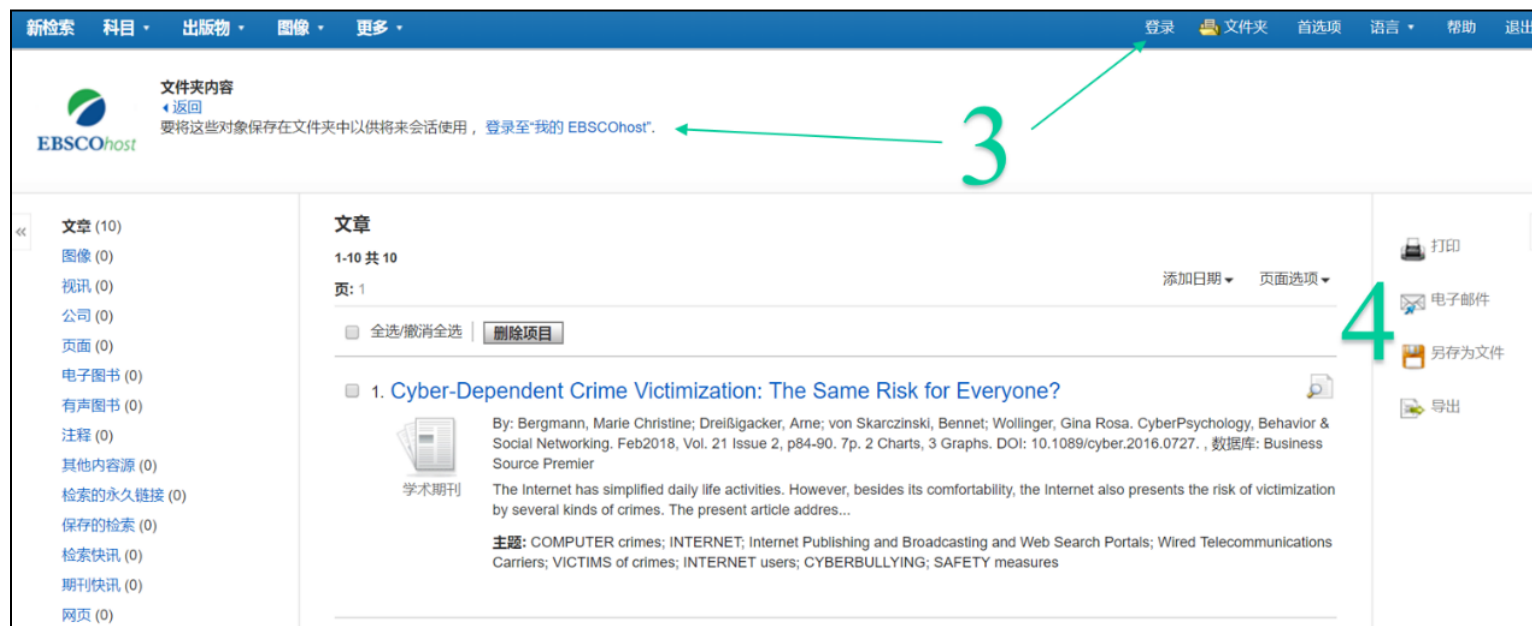
Regardless the level they're at and the referenced timeframe, economic exchanges are based on two fundamental elements -  
demand and supply. The new technologic revolution altered existing paramet...

主题: MONEY laundering; **COMPUTER crimes**; GLOBALIZATION; BAKING industry; ECONOMIC models; LIQUIDITY  
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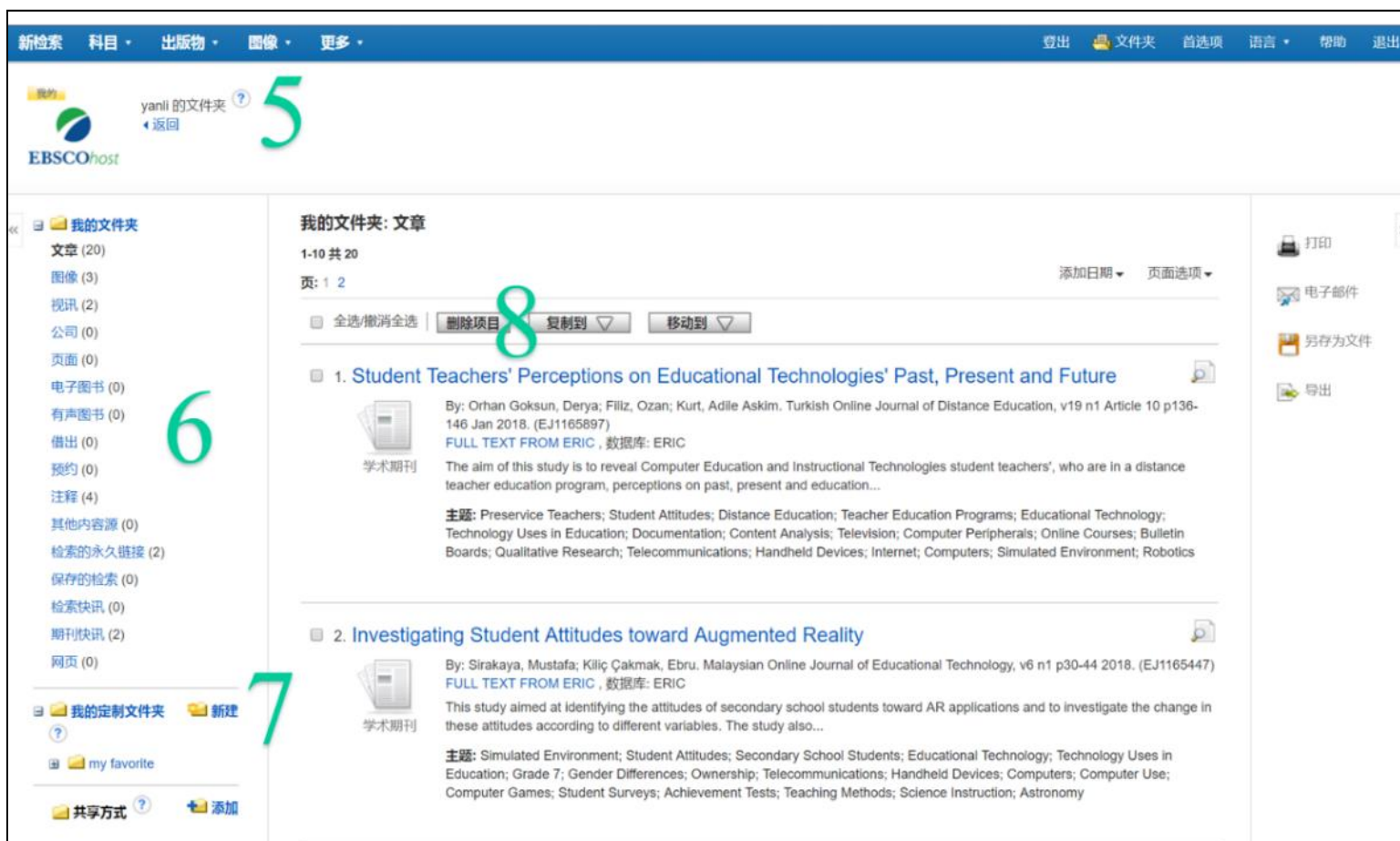
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